Commercial Pro

ELECTRIC PANINIS

MODELS:

CPSGS1-120V

CPPGS1-120V

CPSGM1-120V

CPPGM1-120V

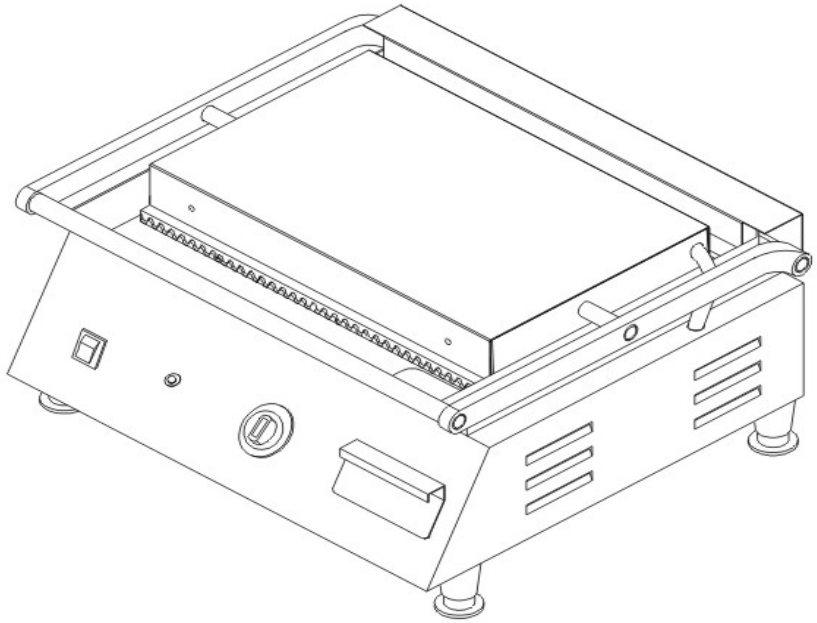
CPSGS1

CPPGS1

CPPGM1

CPPGD1

CPPGD2



Commercial Pro
International 5034-A
Thoroughbred Lane
Brentwood, TN 37027

Commercial Pro

Congratulations on your purchase on your Commercial Pro International product. Provide in this manual are necessary details to ensure you operate this products efficiently, effectively and in a safe manner whilst maintaining the best possible performance. Please take time to carefully read through this manual

PRODUCT CONTENTS

CPI ensures that all of its products are supplied fully functional and free of damage at time of packaging. Your Panini/Sandwiches Grill Includes:

- Panini/Sandwiches Grill (nominated model)
- Feet x 4
- Grease Tray
- Manual

Inspect the contents of the package immediately on arrival. Should you fine any damages as a result of freight, please contact your CPI dealer immediately. Save the box and all packaging materials. No Claims will be accepted after 3 days of receipt.

SPECIFICATIONS

Model	Dimension	Weight(kg)	Coverage	Plate
CPPGS1-120V	13.9"X17.5"X10.1"	27.5	10"X10"	single Small - grooved
CPSGS1-120V	13.9"X17.5"X10.1"	27.5	10"X10"	single Small - flat
CPPGS1	13.9"X17.5"X10.1"	27.5	10"X10"	single Small - grooved
CPSGS1	13.9"X17.5"X10.1"	27.5	10"X10"	single Small - flat
CPPGM1	17.9"X17.5"X10.1"	39	14"X10"	single Medium - grooved
CPPGM1-120V	17.9"X17.5"X10.1"	39	14"X10"	single Medium - flat
CPSGM1-120V	17.9"X17.5"X10.1"	39	14"X10"	single Medium - flat
CPPGD1	36.2"X17.5"X10.1"	75	14"X10"+14"X10"	Double - grooved
CPPGD2	36.2"X17.5"X10.1"	75	14"X10"+14"X10"	Double - grooved top / flat bottom

ELECTRICAL SPECIFICATIONS

Models	Volts(V)	Watts(KW)	Amps(A)	plug
CPPGS1-120V CPSGS1-120V	120	1800	15	5-20P
CPPGS1 CPSGS1	208-240	1.8-2.4	8.7-10	6-15P
CPPGM1-120V CPSGM1-120V	120	1800	15	5-20P
CPPGD1 CPPGD2	208-240	2 X 2.2- 2 X 2.9	2 X 10.6-2 X 12.1	2 X 6-15P
CPPGM1	208-240	2.2-2.9	10.6-12.1	6-15P

Model CPPGS1-120V and CPPGM1-120V
The CPPGS1-120V and CPPGM1-120V
Panini/Sandwich Press is wired to use with a standard 120VAC receptacle and may be plugged in any convenient outlet. This unit requires 15 amps to produce 1800 watts and should be used on a dedicated circuit.

Models CPPGS1, CPPGM1, CPPGD1
The CPPGS1, CPPGM1, CPPGD1 are set up for hard wire installations. Please refer to electrical specifications and circuit diagrams. A qualified technician should be used for connection.

COMPLIANCE

Commercial Pro International Products have undergone regulatory standard and testing procedures and as testimony to this carry the following marks and symbols:

CAUTION

IMPORTANT SAFEGUARDS & SAFETY INSTRUCTIONS

When using electrical food equipment, basic safety precautions should always be followed, including the following

- Read the instructions carefully before operating this equipment.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against risk of electrical shock, do not put in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from power outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not operate any equipment with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Call for service.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electrical shock or injury.
- Do not use outdoors.
- Do not let power cord or the extension cord hang over edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use this equipment for any use other than the use intended by the manufacturer.
- Do not yank on any cord to disconnect.
- Never plug equipment in where water floods the area.
- Place the appliance on a firm stable surface.
- The CPI Panini Grills do not contain **any** user-serviceable parts. CPI dealers or recommended qualified technicians should carry out repairs if necessary. Do not remove any components or service panels on this product.
- CPI takes every care to ensure that all products are safe. Steel cutting procedures used to manufacture these items results in sharp edges. These sharp edges are removed to the best of our ability however we insist the operator takes care when in contact with this piece of equipment.
- During operation the contact grill reaches high temperatures on the cooking surface, in turn heating the stainless steel surfaces. Only handle the contact grill by the black handles to eliminate accidents.
- Switch off power to and disconnect from the mains whilst cleaning.
- Allow the Panini Grill to cool down after use before dismantling for cleaning; the unit will be too hot to handle immediately after use.

INSPECT CONTENTS IMMEDIATELY AND FILE CLAIM WITH DELIVERING CARRIER FOR ANY DAMAGE.
SAVE YOUR BOX AND ALL PACKING MATERIALS.
YOU ARE RESPONSIBLE FOR DAMAGE TO YOUR UNIT IF RETURNED IMPROPERLY PACKED.

The Commercial Pro Electric Panini/Sandwich Press is equipped for the voltage indicated on the nameplate mounted on the rear of the unit. This Panini/Sandwich Press is designed for use on alternating current (AC) only.

INSTALLATION

NOTICE: Local codes regarding installation vary greatly by area. The National Fire Protection Association, Inc, states in it's NFPA 96 latest edition (see below) that local codes are "authority having jurisdiction" when it comes to requirements for installation of equipment. Therefore, installations should comply with all local codes.

Once you Panini/Sandwich Press have been removed from the packaging, be certain that all protective plastics and residues are removed from all surfaces.

The installation of the Electric Panini/Sandwich Press must conform to the NATIONAL ELECTRIC CODE AND ALLLOCAL ELECTRIC CODES AND ORDINANCES AND ALL THE LOCAL ELECTRICAL COMPANY RULES AND REGULATIONS. APPROVED FIRE SAFETY AND HOOD SYSTEMS SHOULD BE INSTALLED ACCORDING TO NFPA 96 STANDARDS.

Feet
Install feet by screwing each foot into the threaded openings on the bottom of the Panini/Sandwich Press. Failure to use feet will void warranty and could cause unsafe conditions.

Leveling
Level unit by adjusting the four feet and tighten securely. The adjustable feet have an adjustment of one inch for line-up with other Commercial Pro countertop lines. Check the feet every 60 days to ensure they are tight.

COMMISSIONING

Commissioning of your new Panini/Sandwich Press is of the utmost importance. Commissioning is the thorough and methodical testing of the equipment, sub systems, and systems to ensure that the final product functions properly and safety at the work site. By identifying any potential problems (i.e.: Equipment location, ventilation, local fire/electrical codes, installation, operator training and certification), prior to equipment being placed into service, costly outages and potential damages may be avoided.
SAFETY FIRST.

OPERATING INSTRUCTIONS

Before operating griddle, it should be checked to see that it is sitting level. Adjust the feet to level the griddle.

Season the surface: The Panini /sandwich grills use a cast iron cooking surface.

1. Clean the cooking surface thoroughly. After the cooking has been thoroughly cleaned, it should be seasoned to prevent food from sticking. Before using and after each thorough scouring, season the cooking surface by heating the surface in the following manner
2. Switch the on/off switch on and adjust the temperature control dials to 350F
3. Using a clean cloth, not a spatula, spread a think film of cooking oil or fat over the grill cooking surface. This film should remain on the hot grill for 30 minutes.
4. Remove the excess fat and wipe clean. (CAUTION - the griddle surface will be HOT)
5. Apply another film of cooking oil over the hot cooking surface for another 30 minutes and again remove the excess fat and wipe clean. The grill surface will be ready to use.

EVEN WITH CAREFUL SEASONING, FOOD MAY STICK TO THE GRIDDLE COOKING SURFACE UNTIL THE GRIDDLE PLATE IS "BROKEN IN".

- Temperature Control
  The temperature is thermostatically controlled. Be sure the On/Off switch in switched on and adjust the thermostats dial to the desired setting.

- Cooking
  Switch the On/Off switch on. Set the thermostat dial knob at the desired temperature. After a short pre-heating period, the thermostat will automatically maintain the selected temperature. When the set temperature is reached, the indicator light will go off.

Operating instructions continued…..

Panini/Sandwich Grill Operation:

1. Ensure the Grill is on and to set temperature
2. Raise the top grill handle to open the top grill plate
3. Load the food product onto the grill, and lower the top grill down onto the food product.
4. After each load is grilled, push the excess grease into the grease receptacle. If necessary, empty the grease receptacle before you resume grilling.

CLEANING & MAINTENANCE

It takes very little time and effort to keep the grill attractive and performing at top efficiency. If grease is permitted to accumulate, it will form a gummy cake and then carbonize into a hard substance that is extremely difficult to remove. To prevent this condition please follow the cleaning steps below:

SCRAPING

After each use, scrape the grill with a scraper or flexible spatula to remove excess fat and food. A grease drawer is provided for the scrapings. If there is an accumulation of burned fat and food, the griddle should be thoroughly scoured and re-seasoned. Use pumice or grill stone, while the grill is warm, to remove excess fat and food. Do not use steel wool because of the danger of steel slivers getting into the food.

Body

Daily, use a clean cloth and a non-abrasive cleaner to clean the stainless steel body of the griddle. Wipe the polished front with a soft cloth.

Grease Drawer

At least once a day, remove the grease drawer and wash. If the grease drawer is permitted to fill too high, the excess grease will run out of the overflow hole at the front of the drawer. The drawer is removed by pulling forward.
USE CAUTION WHEN FILLED WITH HOT GREASE!

Controls

Unit should be turned off when not in use. It is recommended that the unit be disconnected from the power supply by shutting off power disconnect switch.

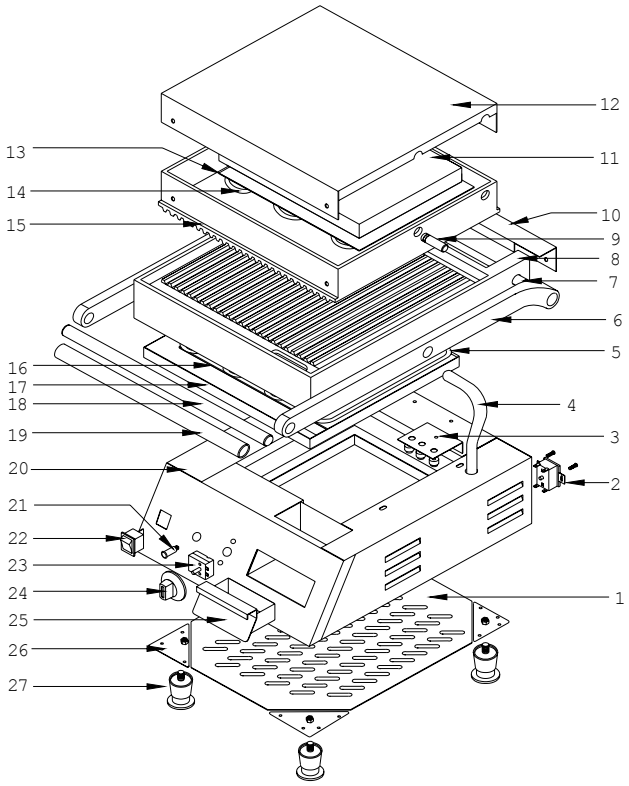
TROUBLE SHOOTING

Issue	Fault	Action
grill Not Working	▪ Power supply	▪ Check power source
	▪ Power switch has not been turned on	▪ Check the unit is correctly plugged in and turned on
	▪ Plug/Cord Set/ or External Wiring is damaged.	▪ Call for service.
	▪ Internal wiring fault	▪ Call for service.
The unit is heating but the indicator light is not on	▪ The indicator bulb has blown	▪ Replace the indicator light: call for service.
Indicator light is on but the unit is not heating	▪ Faulty element(s)	▪ Call service agent or qualified technician
	▪ Operation of thermostat ▪ All thermostats are not turned on	▪ Ensure that the thermostat is set correctly, also ensure the dial is not spinning on the thermostat and giving the wrong reading
	▪ Faulty thermostat	▪ Call service agent or qualified technician
Slow heat up of the cooking surfaces	▪ Carbon build up	▪ Ensure that the plates are kept clean and free of carbon build up
	▪ Thermostat setting	▪ Ensure that the thermostat is set correctly, also ensure the dial is not spinning on the thermostat and giving the wrong reading
	▪ Faulty element(s)	▪ Call service agent or qualified technician
Food Sticking	▪ Carbon build up ▪ Not Seasoned	▪ Ensure that the plates are kept clean and free of carbon build up ▪ Season grill, see cleaning and maintenance.

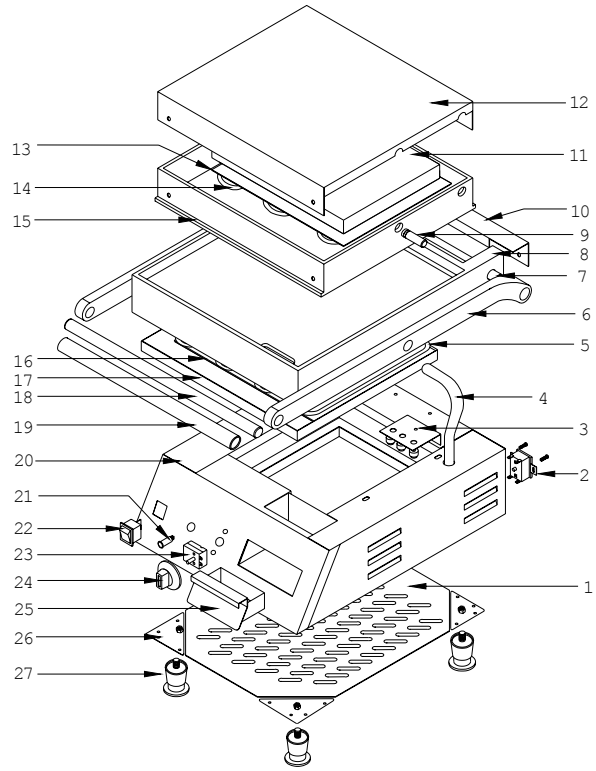
Please work through the above steps before calling a service agent if problems occur.
Toll Free service calls: 1-800-439-7977

TECHNICAL DATA

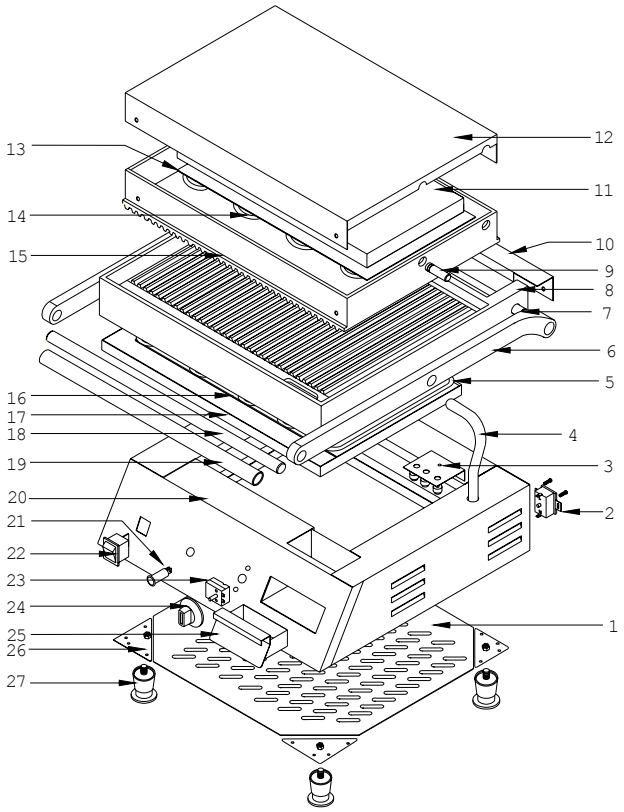
Model: CPPGS1



Model: CPSGS1



Model: CPPGM1



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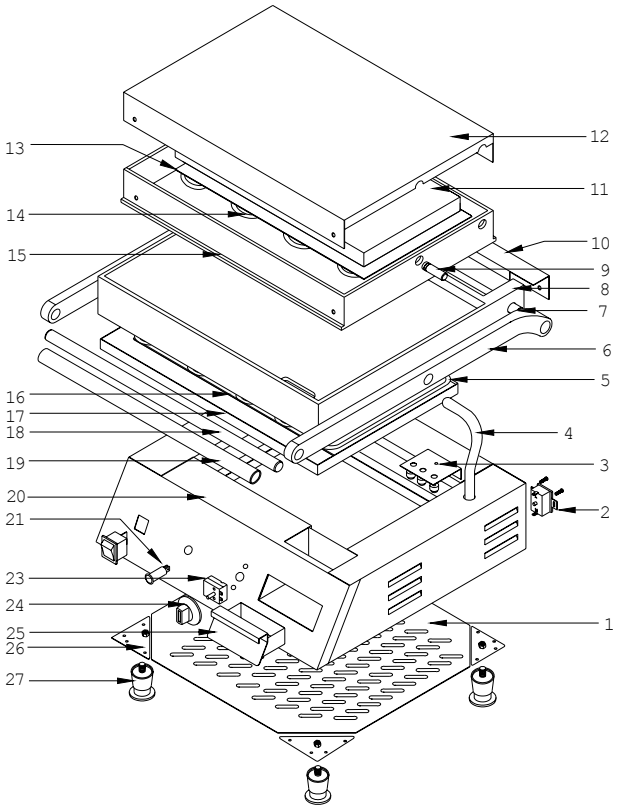
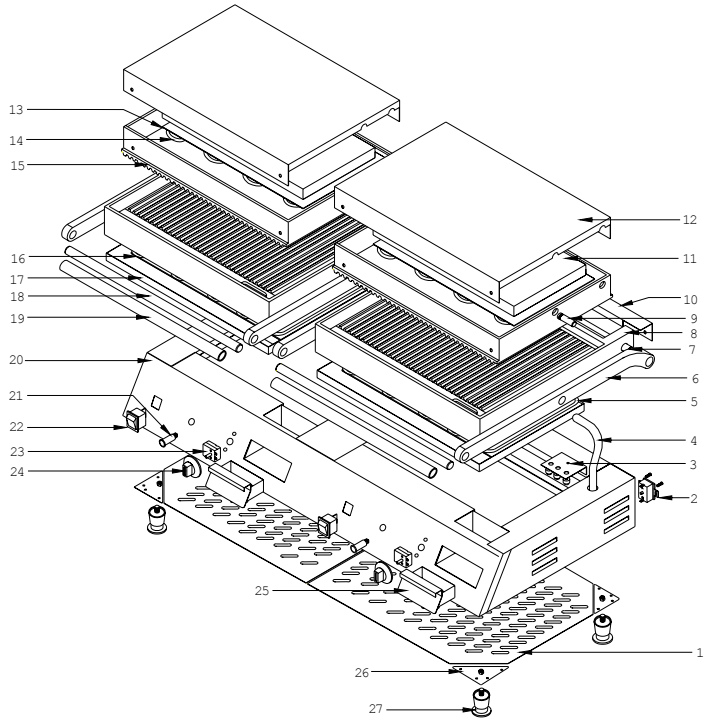
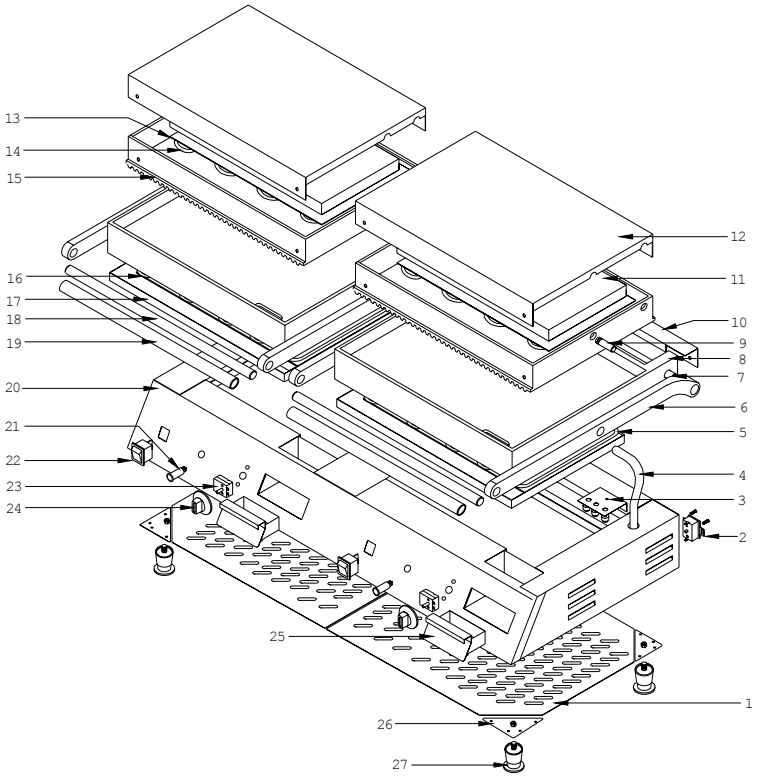


Model: CPPGD1

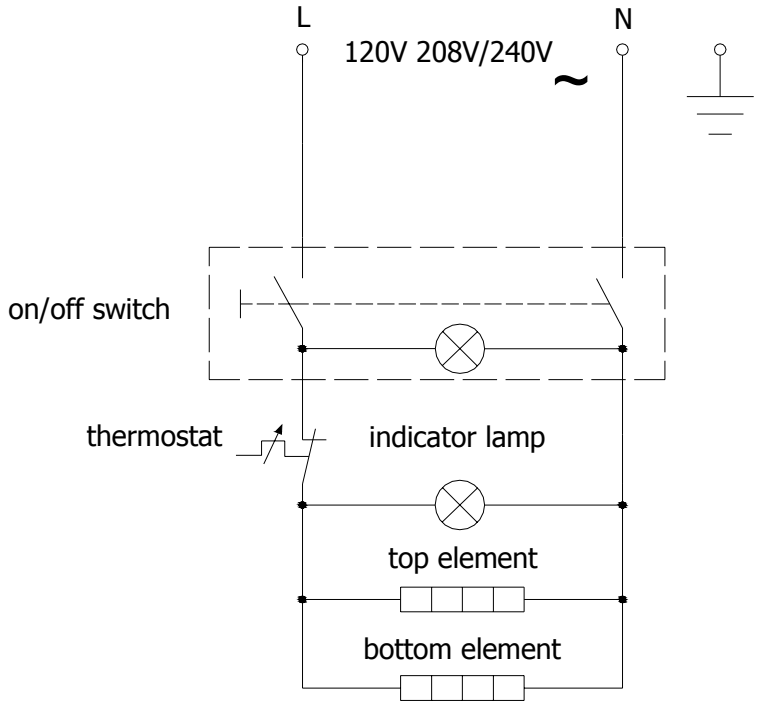


Model: CPPGD2



CIRCUIT DIAGRAMS

Model: CPPGS1, CPSGS1, CPPGS1-120V, CPSGS1-120V, CPPGM1, CPPGM1-120V, CPSGM1-120V, CPPGD1, CPPGD2;



PARTS LISTING

No.	Description	QTY	Part NO. CPSGS1 / CPPGS1	QTY	Part NO. CPSGM1 / CPPGM1	QTY	Part NO. CPPGD1 / CPPGD2
1	Base plate	1	01.07.1040084	1	01.07.1040009	2	
2	Thermal cut out-120 Thermal cut out-120	1	03.05.1220001	1	03.05.1220001 03.05.1220002	2	03.05.1220002
3	Wiring connector	1	01.05.1025025	1	01.05.1025025	2	01.05.1025025
4	Wiring cover	1	01.02.1005045	1	01.02.1005045	2	01.02.1005045
5	Lower element-120V Lower element-240V	1	03.06.1225091 03.06.1225089	1	03.06.1225057 03.06.1225059	2	03.06.1225059
6	Left-right handle	2	01.02.1005008	2	01.02.1005008	2	01.02.1005008
7	Back shaft	1	01.09.1050061	1	01.09.1050023	2	01.09.1050023
8	Lower cast iron-rib Lower cast iron-flat	1	01.03.1015024 01.03.1015022	1	01.03.1015019 01.03.1015017	2	01.03.1015019 01.03.1015017
9	Left-right shaft	2	01.09.1050020	2	01.09.1050020	4	01.09.1050020
10	Back baffle	1	01.05.1025862	1	01.05.1025021	2	01.05.1025021
11	Upper insulate plate	1	01.07.1040085	1	01.07.1040010	2	01.07.1040010
12	Top cover	1	01.05.1025863	1	01.05.1025023	2	01.05.1025023
13	Upper mica plate	1	01.99.1090031	1	01.99.1090007	2	01.99.1090007
14	Upper element-120V Upper element-240V	1	03.06.1225090 03.06.1225088	1	03.06.1225056 03.06.1225058	2	03.06.1225058
15	Upper cast iron-rib Upper cast iron-flat	1	01.03.1015023 01.03.1015021	1	01.03.1015018 01.03.1015016	2	01.03.1015018
16	Lower mica plate	1	01.99.1090032	1	01.99.1090006	2	01.99.1090006
17	Insulation clamp (Lower)	1	01.07.1040086	1	01.07.1040011	2	01.07.1040011
18	Front shaft	1	01.09.1050060	1	01.09.1050022	2	01.09.1050022
19	Front shaft assembly	1	02.10.1155092	1	02.10.1155056	2	02.10.1155056
20	Body assembly	1	06.05.1470257	1	06.05.1470009	1	
21	Indicator light-120V Indicator light-240V	1	03.09.1240005 03.09.1240006	1	03.09.1240005 03.09.1240006	2	03.09.1240006
22	Power switch	1	03.04.1215027	1	03.04.1215027	2	03.04.1215027
23	Thermostat	1	03.05.1220007	1	03.05.1220007	2	03.05.1220007
24	Dial	1	02.10.1155013	1	02.10.1155013	2	02.10.1155013
25	Drip tray	1	01.05.1025022	1	01.05.1025022	2	01.05.1025022
26	Triangle plate	4	01.07.1040013	4	01.07.1040013	4	01.07.1040013
27	Feet	4	01.02.1005002	4	01.02.1005002	4	01.02.1005002
28	Plug & lead-120 Plug & lead-240	1	03.02.1205012 03.02.1205011	1	03.02.1205012 03.02.1205011	2	03.02.1205011
29	Handle	2	01.09.1050019	2	01.09.1050019	2	01.09.1050019

Tentative Interim Amendment

NFPA 96

Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations

2004 Edition

Reference: 2.1.2.3, 4.3.1
TIA 04-2 (NFPA 96)
SC# 05-1-14/Log 801

Pursuant to Section 5 of the NFPA Regulations Governing Committee Projects, the National Fire Protection Association has issued the following Tentative Interim Amendment to NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations,* 2004 edition. The TIA was processed by the Venting Systems for Cooking Appliances Committee, and was issued by the Standards Council on January 14, 2005, with an effective date of February 3, 2005.

A Tentative Interim Amendment is tentative because it has not been processed through the entire standards-making procedures. It is interim because it is effective only between editions of the standard. A TIA automatically becomes a proposal of the proponent for the next edition of the standard; as such, it then is subject to all of the procedures of the standards-making process.

1. Add new section 2.3.1 and renumber 2.3.1 *and* 2.3.2 *as* 2.3.2 *and* 2.3.3.
2.3.1 ASTM Publications.
ASTM International, 100 Barr Harbor Drive, West Conshohocken, PA 19428-2959
ASTM E2336-04 Standard Test Methods for Fire Resistive Grease Duct Enclosure Systems.

2. Revise section 4.3.1 to read:
4.3.1 Field-applied grease duct enclosures and factory-built grease duct enclosures shall be listed in accordance with UL 2221, *Standard for Tests of Fire Resistive Grease Duct Enclosure Assemblies,* or ASTM E2336 *Standard Test Methods for Fire Resistive Grease Duct Enclosure Systems,* and installed in accordance with the manufacturer's instructions and the listing requirements.

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NATIONAL FIRE PROTECTION ASSOCIATION

Limited Warranty

Your new CPI product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified to date sales receipt or packing slip from the item. All parts or accessories replaced under warranty must be returned to the Service Agency.

This warranty applies only to equipment under normal use and service in the USA and Canada. It does not apply to any item which had been repaired or altered in any way so as, in the judgment of CPI to affect its reliability.

The following are not covered under warranty; CPI will not accept liability for the following:

- The instructions in this manual have not been followed correctly.
- Non-authorized personnel have tampered with the Equipment.
- Non-original spare parts are used.
- The Equipment has not been handled and cleaned correctly.
- There is any use damage to the unit.
- Damage caused by abuse, misuse, dropping or other similar incidental damaged caused by or as a result of customer failure to follow assembly, operating, cleaning, user maintenance or storage instructions.
- Labor to replace inoperative parts such as bulbs, plugs or racks due to normal use or abuse.
- Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.
- Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call CPI at 1-800-328-9400.
- Labor charges to install or test attachments or accessories, which are replaced for any reason.
- Shipping Damages. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.
- Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed thereof.

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE OR CONSTITUTES THE ONLY WARRANTY MADE BY CPI. IT NEITHER ASSUMES, NOR AUTHORIZES ANY PERSON TO ASSUME FOR US, ANY OTHER LIABILITY IN CONNECTION WITH THE SALE OF SUBJECT EQUIPMENT

Please call CPI for service information at 1-800-439-7977

TERMS AND CONDITIONS OF SALE

Acceptance: Orders are subject to acceptance by Home Office.

Price Changes: All prices are subject to change without notice.

Damaged Merchandise: Inspect merchandise immediately on receipt and notify carrier if shipment is damaged. All Claims must be filed with carrier.

Cancellation: Cancelled special or custom orders within one week of scheduled shipment are subject to a cancellation charge of 10%-25%, depending on the specifics of the order.

Return Policy

CPI will consider the return of equipment under the following terms and conditions:

Must be pre-approved by customer service in writing
RMA number must by assigned, then noted on the shipping label and bill of lading. This is extremely important.
Must be new and unused, in the original packaging, freight prepaid
Must be returned within 45 days of the original shipment
Must be of current design.

If a return is approved, the following charges will apply:
A restocking fee of 25% on all products
Applicable freight charges
Freight damages (if any)
Refurbishing to new for resale, including testing and re-packaging.

QUOTATION POLICY
Quotations are subject to acceptance within 30 days and for shipment within 3 months for the date of the quotation. For extended price protection beyond 3 months, please contact the Home Office. Optional accessories on equipment shown in photographs are not included in the list price.

CPI pursues a continuous research program of design and product improvement. Therefore, modification in materials and specifications may be made at any time without notice.

Commercial Pro International
Toll free: 800-439-7977
www.commercial-pro.com